



## **FOOD SAFETY**

### **CHECK LIST FOR ITINERANT RESTAURANTS\***

#### **\*TEMPORARY FOOD BOOTH**

- ☐ Temporary food booth is on private property. It is not on city or state right-of-way unless there is an approved outdoor event on public streets such as Fair on the Square.

#### **FOOD**

- ☐ Type of foods being served help reduce on-site food preparation (i.e. precooked).
- ☐ Gloves, utensils or deli tissue provided to prevent bare hand contact with ready-to-eat foods.
- ☐ Food is not stored on undrained ice unless packaged to prevent entry of water.

#### **DISHWASHING**

- ☐ Chlorine bleach provided for sanitizing (1cap bleach to 2 gals. cool water).
- ☐ Dish soap provided for cleaning utensils and equipment.
- ☐ Three plastic dish pans provided for washing, rinsing and sanitizing utensils and equipment.

#### **HANDWASHING**

- ☐ Elevated water supply for hand washing.
- ☐ Soap, paper towels and hand sanitizer (alcohol gel) for hand washing.
- ☐ Catch basin for wastewater.

#### **TEMPERATURE CONTROL**

- ☐ Equipment is adequate to keep cold food 41° F and hot food 135° F.
- ☐ An internal thermometer provided for taking food temperatures.

#### **MISCELLANEOUS**

- ☐ Covered trash cans - at least one for inside the booth and one for the outside customer area.
- ☐ Itinerant Restaurant Registration or Permit posted (which ever is applicable).
- ☐ Food Handler Card posted if event is more than 3 days or more than once every 3 months.
- ☐ No smoking, eating or drinking from open containers inside booth to prevent contamination.